

New England IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (61.5%) | 82 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (15.4%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------------------------|----------|--------|-----------|------------|
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| 30min w 80°C | | | | |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| 30min w 80°C | | | | |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| 30min 80°C | | | | |
| Dry Hop | Amarillo | 50 g | 14 day(s) | 9.5 % |
| dodane drugiego dnia fermentacji | | | | |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 600 ml | White Labs |
| Starter 24h | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|----------|
| Water Agent | chlerek wapnia | 2 g | Mash | 0 min |
| Water Agent | gips piwowarski | 2 g | Mash | 0 min |
| Water Agent | sól kamienna | 1.5 g | Mash | 0 min |
| Water Agent | witamina C | 2 g | Secondary | 5 day(s) |
| Fining | whirfloc t | 2.5 g | Boil | 10 min |